



2014
ESTATE CABERNET SAUVIGNON
RUTHERFORD

VINTAGE

2014 was a fabulous vintage, giving us wines of both finesse and concentration. Spring and summer were of moderate temperatures. By October, the weather cooled slightly, but remained dry and sunny allowing the vines to reach full maturity prior to the rains. Overall the weather was nearly ideal, with conditions that allowed the grapes to have an exceptional level of acidity without being over ripe. We brought in a bountiful crop of very tasty fruit!

VINEYARDS & WINEMAKING

The Foley Johnson Estate Cabernet Sauvignon is grown at two different vineyard sites on the estate. The Peral Vineyard, which lies southeast of the Main Vineyard, has heavier soils with small amounts of gravel. The Main Vineyard lies on loamy soils of gravel, clay, and sand which helps provide ample drainage while decreasing the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. The grapes were hand harvested from September 23 through October 21, 2014 under clear night skies. The wine went through 100% malolactic fermentation and was racked four times throughout the barreling process. After 20 months of aging in new and used French oak barrels (35% new), the wine was bottled unfiltered in July 2016.

TASTING

Our 2014 Estate Cabernet Sauvignon is dark ruby in color with concentrated notes of blackberry, black currant, anise and earthy characteristics on the nose. Its excellent body and mouthfeel bring forth a nice balance throughout the palate. The dark berry fruits are highlighted on the palate with flavors of blackberry, blue-raspberry, and a hint of sweet licorice. A wonderfully balanced tannin-acid structure makes this wine approachable now, but it will age nicely over next 5-10 years.

STATISTICS

APPELLATION	Rutherford	ALCOHOL	15.3%
COMPOSITION	95% Cabernet Sauvignon, 4% Cabernet Franc, 1% Merlot	TA	5.7 g/L
AGING	20 months in 1-2-year-old French oak	PH	3.94
PRODUCTION	588 cases	BOTTLING DATE	July 2016